Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



United States Department of Agriculture,

BUREAU OF CHEMISTRY.

Washington, D. C.

SALAD OILS FOR WHICH CHEMICAL LIMITS ARE TO BE SUGGESTED.

- 1. Olive oil is the oil obtained from the sound mature fruit of the cultivated olive tree, Olea europa L., and subjected to the usual refining process; it is free from rancidity.
- 2. Virgin olive oil or superfine virgin olive oil is olive oil obtained from the first pressing of carefully selected, hand-picked olives.
- 3. Cotton-seed oil is the oil obtained from the seeds of cotton plants, Gossypium hirsutum L., G. barbadense L., and G. herbaceum L., and subjected to the usual processes of refining; it is free from rancidity.
- 4. "Winter-pressed" cotton-seed oil is expressed cotton-seed oil from which a portion of the stearin has been separated by chilling and pressure.
- 5. Peanut oil, arachis oil, or earth-nut oil is the oil obtained from the peanut, Arachis hypogaea L., and subjected to the usual refining processes; it is free from rancidity.
- 6. "Cold-drawn" peanut oil is peanut oil extracted by pressure without heating.
- 7. Sesame oil, gingli oil, or teel oil is the oil obtained from the seeds of the sesame plant, Sesamum orientale L., and subjected to the usual refining processes; it is free from rancidity.
- 8. "Cold-drawn" sesame oil is sesame oil extracted by pressure without heating.
- 9. Poppy-seed oil is the oil obtained from the seed of the poppy, Papaver somniferum L., and subjected to the usual refining processes; it is free from rancidity.
- 10. White poppy-seed oil, or "cold-drawn" poppy-seed oil, is poppy-seed oil of the first pressing without heating.
- 11. Palm-nut oil is the oil obtained from the fruit kernels of the African oil palm, Elaeis guineensis Jacq., and subjected to the usual refining processes; it is free from rancidity and maintains its oily consistence only at temperatures above thirty-two (32) degrees Centigrade.
- 12. Coconut oil is the oil obtained from the kernels of the coconut, Cocos nucifera L., and subjected to the usual refining processes; it is free from rancidity, and assumes an oily consistence only above twenty-five (25) degrees Centigrade.
 - 13. Cochin oil is coconut oil of the first quality prepared in Cochin (Malabar).
 - 14. Ceylon oil is coconut oil prepared in Ceylon.

A,

- 15. Coprah oil is coconut oil prepared from coprah, the dried kernels of the coconut.
- 16. Rape seed oil, or colza oil, is the oil obtained from the seeds of the rape plant, Brassica napus L., and subjected to the usual refining processes; it is free from rancidity.
- 17. "Cold-drawn" rape seed oil is rape seed oil extracted by the first pressure without heating.
- 18. Sunflower oil is the oil obtained from the seeds of the sunflower, Helianthus annuus L., and subjected to the usual refining processes; it is free from rancidity.
- 19. "Cold-drawn" sunflower oil is sunflower oil extracted by the first pressing and without heating.
- 20. Maize oil, or corn oil, is the oil obtained from the germ of the maize grain, Zea mays L., and subjected to the usual refining processes; it is free from rancidity.

